

Chicken Cacciatore



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- 1.5 lbs APM plain chicken breast, cubed
 - 1 cup onion, chopped
 - 1 green bell pepper, chopped
 - 1 red pepper, chopped
 - 1 cup mushrooms
 - 1 tbsp minced garlic
 - 1 can San Marzano crushed tomatoes
 - Stonewall Kitchen Cacciatore Simmering Sauce

In a frying pan, heat a tbsp of olive oil, garlic and green & red peppers until soft. Brown chicken pieces, about 4 minutes per side until golden. Transfer all ingredients to a slow cooker and add simmering sauce. Cook on low for 3 hours. Serve & enjoy!

If you prefer not to use a slow cooker, you can add sauce to chicken after browning and let simmer (covered) for about 30 minutes. Serve & enjoy!